

## HOME-COOKED POTATO CHIPS ARE GREATLY RELISHED AT ANY MEAL



Wire Basket of Some Kind Is Essential for Frying Potato Chips.

(Prepared by the United States Department of Agriculture.)

Everybody likes good potato chips. Their salty crispness makes them an enjoyable addition to the luncheon or dinner menu and provides a variation in the customary methods of serving potatoes at home. Their food value is high and they offer a valuable part of last year's large potato crop.

Not all potatoes make good chips, say food specialists of the United States Department of Agriculture, and the excellence of the finished product depends on the materials used and the care exercised in their preparation. New potatoes in the spring or early summer do not make good chips. They should not be used before the skin sets. A waxy or waxy potato is not good chip material. Select a variety that becomes mealy when baked or boiled.

### Round Potatoes Are Best.

Although the size and shape of the potato do not affect its cooking quality, they do influence the quantity and appearance of the chips. Round potatoes are better than long ones, as there is less waste in peeling, especially if a vegetable peeler is used. Deep eyes are objectionable because of the difficulty of paring and the waste involved, and because they make ragged-looking slices. The equipment necessary is simple and inexpensive. Some form of a vegetable slicer is essential, as it is impossible to slice the peeled potatoes thin and even enough by hand. The slices should be one-sixteenth inch thick and should be even, if they are to cook uniformly. The best vessel in which to fry the chips is one that is deep rather than wide, with a perforated basket in which the chips can be lowered and raised.

Potato chips may be fried in a variety of fats, but for a number of reasons the vegetable fats are preferable to the animal fats. Whatever

fat may be selected, it must be in good condition, i. e., light-colored and free from all objectionable odors and flavors.

Peel large, smooth Irish potatoes, removing all eyes and diseased spots. Slice as described above. Soak slices in cold water for at least an hour, changing the water frequently until it is entirely free from starch. Where running water is available, letting cold water run over the chips for an hour is preferable to soaking in standing water. Heat a high-grade of vegetable cooking oil to a little below smoking point (230 degrees C. or 450 degrees F. if you have a thermometer).

### Slices Should Be Dried.

The kettle should not be much more than half full of oil, otherwise the water on the potatoes will splutter and boil over when dropped into the hot fat. The moisture on the slices must be evaporated before the potatoes can brown. It also lowers very appreciably the temperature of the fat. Therefore shake the soaked slices as dry as possible. When making chips in small quantities, it is possible to partially dry the slices between towels before placing them in the basket and lowering into the oil. Do not cook too many at a time, or they will curl into little balls. Stir constantly. They will cook quickly, the time required varying with the size of the kettle and the quantity of the oil and potatoes used. Three to five minutes is a good average.

When the chips are light golden brown, raise the basket, drain off the surplus oil and empty them on clean brown paper. Sprinkle lightly with salt. If fresh sweet oil is used and care is taken to store the chips in a cool, dry, clean place, they should keep without spoiling for several weeks. Place them in the oven for a few minutes before serving to make them crisp.

## WAYS FOR UTILIZING LEFT-OVER CEREALS

### Housekeeper Can Make Good Use of All Remnants.

Splendid for Making Scalloped Dishes, Souffles and Omelets, in Making Muffins and in Various Other Ways.

What can be done with the cupful of cooked cereal left from breakfast? The economical housekeeper dislikes to throw it out, but how can she use it so that her family will like its second appearance at the family board? The following solutions of the problem are offered by the home economics specialists of the United States Department of Agriculture.

Remnants of cereal breakfast foods may often be utilized in making scalloped dishes, souffles, and omelets, in thickening soups or gravies, in making muffins and griddle cakes, and in many other ways. Also they can sometimes be reheated or thinned and added to a new supply. The practice of frying the left-overs of boiled ham, or of cornmeal mush is as old as the settlement of this country, and the nursery song about the "bag pudding the queen did make" from King Arthur's barley meal shows us that for centuries other cereal puddings have been treated in the same way. In so-called "oatmeal oysters" small portions of the left-over cereal are dipped in eggs and crumbs and fried. The use of left-over rice and other cereals in croquettes, puddings, etc., is well known.

Cold cooked farins or starchy cereal may be utilized in the following way:

### Farina Pudding.

1 cupful cold, cooked 1/2 cupful seeded farina. 1/2 cupful milk. 1/2 cupful sugar. 1 egg. 1/2 cupful milk. 1/2 cupful sugar. 1 egg. 1/2 cupful milk. 1/2 cupful sugar. 1 egg.

Bake in a medium oven until brown, or heat on top of the stove. Dried figs or dates or stewed fruit may be substituted for the raisins.

Boiled rice and pearl barley are off-

er used in soup, and there is no reason why small quantities of coarse soup or any other cereal which will keep its shape fairly well should not be used up in the same way. Similarly, remnants of macaroni broken into small pieces may be used in the place of vermicelli or other special soup pastes. Such practices serve the double purpose of using material that would otherwise be wasted and of giving a little variety to a simple diet by inexpensive means.

Oatmeal cookies, a toothsome and wholesome sweet for the school lunch, may be made of one egg, one-third cupful granulated sugar, one cupful rolled oats, two teaspoons melted fat, one teaspoonful salt. Beat the egg, add sugar gradually, and stir in other ingredients. Drop a spoonful at a time on a well-greased tin and bake in a moderate oven.

### SPLENDID DISH FOR SUPPER

Combination of Eggs and Cheese Is Recommended by Department of Agriculture.

The combination of eggs and cheese makes a hearty dish suitable for supper, dinner or lunch. The following recipe is recommended by the experimental kitchen of the United States Department of Agriculture:

1 egg. 1/2 cupful milk. 1/2 cupful sugar. 1 egg. 1/2 cupful milk. 1/2 cupful sugar. 1 egg.

The food value of the dish is very close to that of a pound of beef of average composition. For those who are particularly fond of cheese, the amount of cheese in this recipe may be very much increased, thus making a much more nourishing dish; or the amount may be reduced so as to give hardly more than a suggestion of the flavor of cheese.

## NEWS IN BRIEF

Latest statistics compiled by informed officials indicate that the United States Navy will be securely established in second place in the world's leading maritime powers when the building program now under way is completed.

With the conviction in Circuit Court last week of Cal Patrick and Greenberry Corn, charged with the robbing of the Farmers Bank at Salvisa last June, five claims have been filed for the reward of \$1,000 made by the Kentucky Bankers Association.

Mr. Miller, who had the Opera House at Murray, Ky., leased and had been operating a movie there for several months has been absent for several weeks and his equipment was taken over recently by the Sheriff to secure several of his creditors.

The "biggest boy in the world" stopped recently in Chicago en route to Glenwood, Ill. He is 19 years old and nine feet five inches tall.

John Aldridge, superintendent of the Ruckman mines near Providence, was painfully scalded on the face and neck when a steam line gave way one day last week.

418 delegates and more than 800 visitors are in attendance at the annual meeting of the Grand Chapter of Kentucky, Order of the Eastern Star, which convened in Owensboro Tuesday.

Tom Sparks, of Sulphur, Ky., was seriously hurt when a mule that had been put up for auction at New Castle, Ky., broke loose and plunged into the bidders.

Prescriptions of beer for medicine under the new regulations can be made in only nine states, according to a statement by Wayne B. Wheeler, general counsel of the Anti-Saloon League.

A tropical hurricane, which entered Florida at Tampa Tuesday, caused a loss of property and crops estimated at approximately \$1,000,000.

### OBITUARY

Mrs. Kate T. Reid, (Nee Martin) died last Thursday evening at her home in Fredonia, Ky.

Mrs. Reid was born in the Caldwell Springs neighborhood September 18, 1863, at the time of her death she was 58 years 1 month and three days old.

At an early age she joined the Caldwell Springs Baptist church and has lived a true Christian life ever since. She was loved by all who knew her.

The deceased was married to Geo. W. Reid, in 1881 and to this union seven children were born, all of whom survive the mother, they are Mrs. Verna Dearing of Harrison, Tenn., C. Clay Reid of Duquoin, Ill., Mrs. Clara Mae Jones, of Sheridan, Ark., Mrs. Hugh Driver of Marion, Ky., William E. Reid of Duquoin, Ill., and Elizabeth Reid of Fredonia. She also leaves ten grandchildren and a host of friends.

Mrs. Reid has been in delicate health for several years and her death was expected at any time. All the above named children were at home when the mother died. The funeral services were conducted at the Baptist church at 2:30 P. M. Friday October 14th by Rev. Lilly, assisted by Rev. Whitehouse, pastor of the Christian church of Princeton, Mr. Robert Morgan of Princeton and Mr. Maxwell of Fredonia having charge of the funeral.

She was buried in the Fredonia cemetery. A host of friends followed her to her last resting place.

### IN MEMORIAM

On October 14, 1921 Miss Naomi Paris was called by her Heavenly reward. She was born April 30, 1892. Several years ago she professed faith in Christ and became a member of South Side Baptist church, Covington, Ky. She had been suffering for many months and we would not think of calling her back if we could to endure the sorrows and tribulations of this life, when we know that she is happy and free from earth's ills. Just before going she sang the words over and over "The angels are singing." We might inquire why was one taken with life just begun and prospects so bright but the answer from the All Compassionate One comes to the bleeding soul "Peace be still."

Some day we will read the meaning of our tears and understand the Savior's meaning when he said "What I do thou knowest not now; but thou shalt know hereafter."

The funeral services were held in

(POLITICAL ADVERTISEMENT)

# Vote For The People's Judge Hon. Carl Henderson

He has dispatched the business of the Court in Crittenden County in a third of the term, thus reducing it from three weeks to four days or less.

He has saved tens of thousands of dollars of the people's money in jury and witness fees.

He has saved an untold amount of the people's time in getting cases tried promptly; witnesses stay one day instead of four or five; jurors stay 2 or 3 days instead of 12 or 18; and all because Judge Henderson thinks more of the rights of the people than he does of the delays of the lawyers.

He is fair, impartial, upright, able and fearless.

He enforces all the laws all the time. His record for affirmances by the Court of Appeals is above the average of Circuit Judges of the state.

Regardless of politics, the sensible thing for you to do is—

VOTE FOR THE PEOPLE'S JUDGE

## CARL HENDERSON

### Republican Campaign Committee

the home. After a brief service by the writer the body was laid to rest in Highland Cemetery there to await the resurrection morn.

She leaves a mother, father, brother and a host of friends and relatives to cherish her memory. One brother having passed to his eternal home more than three years ago.

May the Lord comfort all these loved ones bowed down beneath this weight of sorrow with all needed blessings is the prayer of her pastor.

A. H. ELLIS

### THE PHILOSOPHER SAYS

The greatness of an egoist is in his I.

Luxuries of life are the things we don't really need.

He is a busy man who does half as much as he intends to do.

Look after your wife rather than after yourself—she will look after you.

If a boy's mother admits that he is a trifle wild, he must be pretty tough.

A woman can make a fool of almost any man, if nature hasn't got the start of her.

Success, as a rule, can be attributed to an intuitive knowledge of human nature.

The man who is the architect of his own character often puts up a job no other man would take off his hands.

Even the engagement ring is the outcome of a trust, and the wedding ring is the natural result of a combination.

It's always difficult to interest a man in the story of your former wealth when you want to borrow money of him.

Most of the things a woman does because she has no reason for doing them turn out better than the things a man does because he has several reasons for doing them.

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By subscribing for the Daily Evansville Courier and The Crittenden Press. The subscription for the Evansville Courier is \$6.00 Per Year, The Press \$1.50—We give both during October only for \$5.50.

### NOTICE TO TURKEY RAISERS

Before selling your Thanksgiving turkeys get our Prices. We will also pay the highest market price for Poultry and eggs at all times.

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